



## *A La Carte*



Crown practises responsible service of alcohol.

**DIETARY & ALLERGEN NOTICE:** While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

**MENU CHANGES & AVAILABILITY:** Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

**PRICES & SURCHARGES:** All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).



## TSUBAKI 椿

### STARTER

**Sashimi (M), Sushi (M), Beef Nanban, Pumpkin Castella**

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### **Sand Whiting (A) Fritter**

*Winter Harvest Vegetables, Creamy Wasabi, Yukari Salt*

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### **Slow-Cooked Duck Breast**

*Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce*

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### **Steamed Barramundi (A)**

*Leek, Garlic Chips, Yuzu Kosho - Ponzu*

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### **Winter Fuyu-Gasumi Mayura Wagyu Cheek**

*Slow-Braised Wagyu Cheek, Velvet Cauliflower, Fig-Balsamic Teriyaki Sauce,  
Steamed Japanese Short-Grain Rice*

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### DESSERT

### **Dark Chocolate Parfait**

*Mini Taiyaki and Vanilla Ice Cream*

**165 pp**





## SAKIZUKE 先付

Edamame – Boiled Young Soybeans (V) 11

Chicken Karaage 25

 Gyoza - Pork Dumpling 4pcs 26

Prawn (I) Tempura 35

*Honey Yuzu Kosho Mustard*

Sand Whiting Fritter (A) 30

*Winter Vegetables, Creamy Wasabi, Yukari Salt*

## ENTRÉE 前菜

Fresh Oysters (A) Half dozen 43 Full dozen 86

*Ponzu, Finger Lime*

Hotate Misoyaki 4pcs 41

*Grilled Scallops (I) with Miso Cream*

Hiramasa Kingfish (I) 30

*Kingfish Sashimi, Konbu Ponzu Dressing*

Salmon Tataki (A) 33

*Wafu Sesame Sauce, Charcoal Salt*

 Beef Tataki 35

*Soy Onion Vinaigrette*

Slow-Cooked Duck Breast 30

*Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce*

Foie Gras Chawanmushi 45

*Savoury Japanese Steamed Egg Custard with Foie Gras*

## SALAD サラダ

Tofu and Avocado Salad 28

*Sesame Dressing*

KOKO's Field Greens 21

*Soy and Mustard Dressing*

Salmon Skin (A) Salad 25

*Wasabi and Citrus Dressing*



## NIGIRI 握り AND SASHIMI 刺身

Sashimi (M) "Moriawase" 12pcs 92  
*Chef's Selection of Assorted Sashimi of the Day*

Sushi (M) "Moriawase" 12pcs 92  
*Chef's Selection of Assorted Nigiri Sushi of the Day*

"Aburi" (M) Sushi Moriawase 8pcs 74  
*Chef's Selection of Assorted Seared Nigiri Sushi of the Day*

Live Rock Lobster (A) Sashimi 395/kg

## NIGIRI 握り AND SASHIMI 刺身

*Per Piece*

Salmon (A) 9.5

Tuna (A) 10

Snapper (A) 8

Kingfish (I) 10

Ikura (A) 9

Scampi (I) 25

Hokkaido Scallop (I) 9

Uni\* (M) 29

Chu-Toro\* (A) 19

O-Toro\* (M) 29

*\*Please note this fish is subject to availability and may not be offered year-round.  
We source based on quality and seasonality, so availability may vary without notice.*



**Kaviari**  
PARIS



**MAKE IT MORE**



Add 2 g Kaviari Kristal (I) to any Sushi (M), Sashimi (M) or Oyster (A) +17

**LEGEND:**  Chef's Recommendation (V) Vegetarian | (A) Australian Origin (I) Imported Origin (M) Mixed Origin



## ROLL 鮓

Vegetable Sushi "Moriawase"(V) 8pcs 53  
*Assorted Vegetable Nigiri Sushi and Rolls of the Day*

California Roll 8pcs 35  
*Prawn (I), Avocado and Cucumber Roll Coated with Tobiko (I)*

Volcano Roll 8pcs 35  
*Cucumber, Salmon (A), Prawn (I), Spicy Mayo, XO Sauce*

 Spider Roll 4pcs 35  
*Soft Shell Crab (I), Tobiko (I), Mayonnaise*

Prawn (I) Tempura Roll 4pcs 32  
*Spicy Mayonnaise, Bean Curd Crumbs*

Spicy Tuna Roll 8pcs 38  
*Tuna (A), Spring Onion, Shichimi, Mayonnaise*

## HOSOMAKI 細巻き

Salmon (A) 6pcs 12

Tuna (A) 6pcs 18

Salmon (A) Avocado 6pcs 14

Avocado 6pcs 10



## MAIN 主菜

### **Yakimono - Grilled Dish**

Beef O'Connor Tenderloin - KOKO Steak Sauce 63

 Australian Black Opal MB9+ Wagyu - KOKO Steak Sauce 165

Japanese A5 Wagyu - KOKO Steak Sauce 273

Australian Lamb Cutlet 4pcs 84

*Rosemary Mustard Miso*

 KOKO's Teriyaki Chicken 54

Glacier 51 Toothfish (A) 76

*Choice of:*

Teriyaki Sauce - Sweet Soy Glazed or

Shioyaki - Grilled with Sea Salt

### **Nimono - Simmered Dish**

Fuyu-Gasumi Mayura Wagyu Cheek 55

*Velvet Cauliflower, Fig-Balsamic Teriyaki*

Australian Black Opal MB9+ Sukiyaki 89

### **Agemono - Fried Dish**

Tempura (I) "Moriawase" 63





## NOODLE & RICE 麵類と御飯類

Seafood Yaki Udon 52

*Stir-fried Udon with Prawns (I), Scallops (I), Calamari (I)*

Unadon 50

*Grilled Eel over Steamed Japanese Rice, Sweet Soy Glazed*

Australian Black Opal MB9+ Wagyu Udon Soup 65

Wagyu Gyu Don 65

*Australian Black Opal MB9+ over Steamed Japanese Rice*

## YOSE NABE JAPANESE HOT POT 鍋料理

Traditional Japanese Hot Pot 75

*Assorted Mushrooms and Vegetables, Tofu and Potato Starch Noodles*

### **Additional options:**

Udon Noodles (V) 17

Bass Strait MB4+ Scotch Fillet 37

Australian Black Opal MB9+ Wagyu 165

Japanese A5 Wagyu 273

Queensland U6 King Prawn (A) 4pcs 79

Hokkaido Scallops (I) 6pcs 41

Live Tasmanian Abalone (A) 360/kg

Live Rock Lobster (A) 395/kg

## VEGETABLE 野菜

Agedashi Tofu 24

Tofu and Vegetable Stir Fry 29

Fried Rice - Egg and Vegetable (V) 16.5



## DESSERT デザート

Dark Chocolate Parfait 22  
*Mini Taiyaki & Vanilla Ice Cream*

Kinako Crème Brûlée 20  
*Matcha Ice Cream*

Fresh Seasonal Fruit Platter (V) 19

Strawberry Matcha Cake 19  
*Black Sesame Ice Cream*

Ice Cream 6.5  
*Matcha, Black Sesame, Vanilla, or Chocolate*

## PLUM WINE 梅酒

Houraisen Kanjuku Umeshu, Aichi 33  
Choya Mutenka Umeshu, Wakayama 22  
Hakutsuru "Puru Puru" Umeshu, Hyogo 21  
Choya Soda Umeshu, Osaka 20

## COFFEE コーヒー

Espresso, Macchiato 5.5  
Café Latte, Flat White, Cappuccino, Long Black, Mocha 6

## TEA お茶

Japanese Tea 6  
*Genmaicha, Sencha*  
English Breakfast 6

## DESSERT COCKTAIL デザートカクテル

Kisho Martini 26  
*Japanese Whiskey, Kahlua, Amaretto, Espresso*

## FORTIFIED WINE 酒精強化ワイン 60 mL

Yalumba Galway Pipe Port, SA 12



Kaviari  
PARIS



Dom Pérignon®





## IMPERIAL CAVIAR SELECTION

*Baeri caviar crowning  
Koko's most refined Japanese plates.*



### **Glacier 51 Toothfish Yuan-Yaki 58**

Toothfish (I) marinated in yuzu, soy,  
sake and mirin, gently grilled and served with  
celeriac purée, charred leek and dashi consommé,  
topped with 2 g of Baeri caviar (I)

### **Hokkaido Scallop Imperial 55**

Seared Hokkaido scallops (I), cauliflower purée,  
yuzu beurre blanc, shiso oil,  
elevated with 2 g of Baeri caviar (I)



**Kaviari**  
PARIS

**LEGEND:** (A) Australian Origin (I) Imported Origin (M) Mixed Origin



### THE CAVIAR (I)

|                             |     |
|-----------------------------|-----|
| + 2 g Kaviar Kristal        | 17  |
| <i>Add-on to any dish</i>   |     |
| + Belvedere Martini Pairing | 25  |
| + Glass of Dom Pérignon     | 88  |
| + Bottle of Dom Pérignon    | 495 |

### CAVIAR (I) SERVICE - BY THE TIN

|                    |      |     |
|--------------------|------|-----|
| Kaviar Baeri Royal | 30 g | 130 |
| Kaviar Baeri Royal | 50 g | 220 |
| Kaviar Kristal     | 30 g | 199 |
| Kaviar Kristal     | 50 g | 299 |

*Served with senbei, crème fraîche,  
yuzu, cucumber salsa and chives*



Dom Pérignon®

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